

Molluscan Shellfish & Shellstock Information

Regulation 61-25: Retail Food Establishments



www.scdhec.gov/food

Five Key Risk Factors

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment

4. Food from Unsafe Sources

5. Poor Personal Hygiene

Item 4 is addressed on this sheet.

Regulation 61-25

Citation 3-203.11 & 12

Shellfish should not be removed from their original containers except as described in (B-D) of 3-203.11.

Shellstock tags should not be removed from their container until the container is empty, and then the tag shall be kept for 90 days.

Public Health Reasons

Lot separation is critical to isolating shellfish implicated in illness outbreaks and tracking them to their source. A lot is a tagged container of shellfish which identifies the harvest date and location. Proper identification is needed for tracing the origin and determining conditions of shellfish processing and shipment.

Accurate records, maintained in a manner that allows them to be readily matched to each lot of shellstock, provide the principal mechanism for tracing shellstock to its original source.

Definitions

Molluscan Shellfish means any edible species of fresh or frozen oysters, clams, mussels, or scallops.

Shellstock is any fresh, raw, in-shell molluscan shellfish.



Shellfish Containers 3-203.11

Shellfish may not be removed from the original container except for display or to be packaged into consumer self-service containers.

In either case, the labeling and records must still be maintained and the shellstock must be protected from contamination.

Acme Oyster Company, Inc. 555 Highway 175, Georgetown, SC	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	SHIPPING DATE: 05/29/2015
HARVEST DATE: 05/29/2015	HARVEST LOCATION: Georgetown, SC
TYPE OF SHELLFISH: Oysters	Farm Raised
QUANTITY OF SHELLFISH: 100	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR IS RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	
TO: JOHN DOE CHARLESTON, SC 29645	RESHIPPER'S CERT. NO. DATES RESHIPPED:

Shellstock Records 3-203.12

- » The tag or label shall not be removed until the container is empty.
- » The date that the container was emptied shall be recorded on the removed tag or label.
- » Shellstock tags or labels from emptied containers must be kept for 90 days.
- » Tags or labels should be maintained in an orderly manner based on the date the container was emptied.

General Information

- » Verify with your wholesaler that the original shipper or packer of your shellfish or shellstock is on the Interstate Certified Shellfish Shippers List.
- » Provide a consumer advisory to your patrons about the dangers of consuming raw or undercooked shellfish or shellstock, emphasizing that it is especially for young children, immune system compromised persons, and the elderly.
- » Shellstock are not to be commingled with shellstock that have different tags or labels.
- » Please see 3-202.17 & 3-202.18 and South Carolina Regulation 61- 47 for more information on what is required on harvester and dealer tags.

Please see reverse for Shellstock Receiving Records template.

Daily Shellstock Receiving Records

Facility Name and Location _____

[illegible]